

## WEST



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TITLE: PREPARATION OF FOOD RAW MATERIAL COMPOSED OF EDIBLE BONE AND MARROW

PUBN-DATE: May 21, 1984

## INVENTOR-INFORMATION:

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APPL-NO: JP57196247

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## ABSTRACT:

PURPOSE: To obtain the titled food raw material rich in nutrient components, by adding a specific additive in the rough crushing process of edible bone and marrow, pulverizing the bone, etc. to ultra-fine powder, removing the blood and fat therefrom, and adding an additive to adjust the pH.

CONSTITUTION: The edible bone and marrow of cattle, poultry or fish are crushed to a proper size, immersed in a solution of sodium hypochlorite to effect the disinfection and cleaning, roughly crushed to 1~5mm diameter, added with an alkaline aqueous solution of soybean lecithin, stirred homogeneously, and pulverized with a precise grinder to ultra-fine powder of  $\leq 5\mu$  diameter under the temperature condition to prevent the thermal denaturation of the proteins which are the main components of the product. The powder is washed with water chilled at  $\leq 15^{\circ}\text{C}$ , dehydrated to a proper water content, subjected to the removal of blood and fat, mixed with an aqueous solution of soybean lecithin, and adjusted to 5.3~6pH with an organic acid. The obtained pasty mince having low fat content and free from the dripping tendency is freeze-dried or dried with hot air to obtain the powdery material.

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